

Form PTO-1449 (MODIFIED)		U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE		ATTY. DOCKET NO. 023533/0119		SERIAL NO. 09/494,374	
INFORMATION DISCLOSURE CITATION Date Submitted to PTO: May 19, 2000				APPLICANT Cesar COMPADRE et al.		FILING DATE January 31, 2000	
				GROUP ART UNIT 1731			
PATENT DOCUMENTS							
EXAMINER INITIAL	REF	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB-CLASS	FILING DATE IF APPROPRIATE
R	A1	2,756,647	07/31/1956	Thompson, L.P.			
R	A2	5,366,983	11/22/94	Lattin, et al.			
R	A3	5,405,604	04/11/95	Hall, William G.			
FOREIGN PATENT DOCUMENTS							
	REF	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB-CLASS	TRANSLATION YES NO
R		98/03066	01/29/98	WIPO			
OTHER DOCUMENT(S) (Including Author, Title, Date, Pertinent Pages, Etc.)							
R	A4		AN 1968:43156 Caplus Abstracts				
R	A5		AN 1971:86344 Caplus Abstracts				
R	A6		AN 1973:417711 Caplus Abstracts				
R	A7		AN 1990:426739 Caplus Abstracts				
R	A8		AN 69(05):C0205 Food Science and Technology Abstracts				
R	A9		AN 89(11):C0023 Food Science and Technology Abstracts				
R	A10	Ayres, et al.	<i>Microbiology of Foods</i> , W.H. Freeman and Company, Chapter 6, pages 123-135(1980).				
R	A11	Breen, et al.	<i>J. Food Sciences</i> , 60:1191-1196 (1995)				
R	A12	Breen, et al.	presented at "New Technology to Improve Food Safety" Conference (April 13, 1995)				
R	A13	Ciosek, et al.	<i>Med. Weter.</i> , 40:335, 338 (1984); <i>Chem. Abst.</i> 101:187892m.				
R	A14	Dalgaard, et al.;	"Specific Inhibition of Photobacterium phosphoreum Extends the Shelf Life of Modified-Atmosphere-Packed Cod Fillets"; <i>Journal of Food Protection</i> , Vol. 61, No. 9, 1998, Pages 1191-1194.				
R	A15	Delazari, et al.	"Decontaminating Beef for Escherichia coli 0157:H7"; <i>Journal of Food Protection</i> , Vol. 61, No. 5, 1998, pages 547-550.				
R	A16	Dorsa, et al.;	"Effects of Acetic Acid, Lactic Acid and Trisodium Phosphate on the Microflora of Refrigerated Beef Carcass Surface Tissue Inoculated with Escherichia coli 0157:H7, Listeria innocua, and Clostridium sporogenes"; <i>Journal of Food Protection</i> , Vol. 60, No. 6, 1997, pages 619-624.				
R	A17	Dorsa, et al.;	"Long-Term Effect of Alkaline, Organic Acid, or Hot Water Washes on the Microbial Profile of Refrigerated Beef Contaminated with Bacterial Pathogens after Washing"; <i>Journal of Food Protection</i> , Vol. 61, No. 3, 1998, Pages 300-306.				
R	A18	Dorsa, W.	"New and Established Carcass Decontamination Procedures Commonly Used in the Beef-Processing Industry"; <i>Journal of Food Protection</i> , Vol. 60, No. 9, 1997, pages 1146-1151.				
R	A19	Fisher, et al.;	"Fate of Escherichia coli 0157:H7 in Ground Apples Used in Cider Production"; <i>Journal of Food Protection</i> , Vol. 61, No. 10, 1998, Pages 1372-1374.				
R	A20	Harvey, S.C.	"Antimicrobial Drugs" in <i>Remington's Pharmaceutical Sciences</i> , 18th Ed., Mack Publishing Co., pp. 1163-1241 (1990).				
R	A21	Kim et al.	<i>J. Infect. Dis.</i> , 170:1606-1609 (1994)				

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EXAMINER

DATE CONSIDERED

* **EXAMINER:** Initial if citation considered, ~~whether or not~~ citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include any copy of this form with next communication to applicant.